COMPETENCE 2040 B

AEG

Build-in conventional single oven

AUS
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GUT

Instruction Book

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Congratulations!

The Competence oven should make your cooking and baking more pleasurable, not simply because of its attractive appearance but also because of its intrinsic qualities.

It is economical in terms of energy consumption, easy to operate, and simple to care for.

Read the operating instructions carefully before first use and you will be sure to experience a great deal of satisfaction from using your oven to cook, bake, roast and grill your food.

Read the instructions prior to using the appliance and keep them for future reference.

Printed on recycled paper.
AEG – putting words into action.

GUTEK900 02/94 UK

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Contents

Safety instructions
For the installer 4
For the user 4

Appliance description
Features 5

First use
Operating the controls 5
Pre-cleaning the oven 6

Operating the timer 7/8

How to use the oven
General 9/10
Grilling 11/12

Cleaning and care
Oven 13–15

Optional extras 16/17

What to do if ... 18

Service 19

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Safety instructions

For the installer

When installing cooking appliances into kitchen furniture the enclosed installation instructions must be strictly adhered to.

For the user

- **When you use the oven, the oven doors and cooking plates become hot, so please be sure to keep small children away from the immediate vicinity.**
  This particularly applies when you are grilling.
- Overheated fat and cooking oil may ignite. Prepare foods requiring fat or oil (chips) only under constant supervision.
- Do not use the appliance to heat your room.
- Take care when using small electrical appliances near the cooker. Connection leads should not come in contact with hot hobs/cooking zones, or get trapped in the hot oven door.
- Do not line the oven base with aluminium foil or place any other cooking utensil on the base, as this will trap heating resulting in damage to the enamel interior. This would invalidate the warranty.
- The vitreous enamel in your oven is very durable. However, vitreous enamel is adversely affected by fruit acids (rhubard, lemon, etc.) and tea which will discolour and dull the enamel. The performance of the oven is not affected. To prevent spillage of the above coming in contact with the enamel, place the cooking container on a baking sheet.
- **Do not place the grill/meat pan on the cooking plate to make gravy.** The direct heat will weaken the pan base resulting in warping and twisting of the pan when next used as a meat or grill pan.
- **Do not use the door as a shelf or resting area for oven utensils as this may damage the glass and the door hinges.**
- **Do not clean the inside or outside of the glass oven doors with any abrasive cleaning agent as this creates stress on the glass.**
- The appliance complies with radio interference suppression specifications EN 55014 (previously EEC Directive 87/308) and as appropriate with EN 60555 relating to the Retroactive Effect of the Mains Supply.

3902-1 02/94 UK - SIB902-2 06/94 UK

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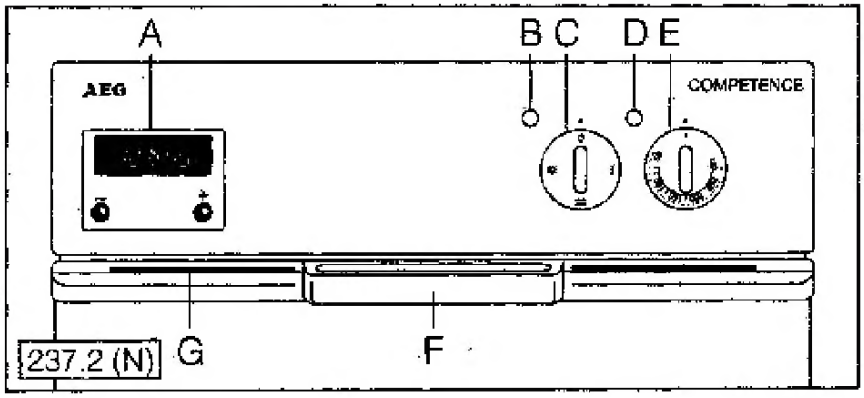
Appliance description



Features

A Electronic clock with minute minder and auto-stop facility

B Pilot light (yellow) is on when the appliance is switched on

C Cooking method selector (Conventional and Grilling)

D Thermostat control light (red) is on when the oven is heating

E Temperature control for the oven and the grill

F Handle to open the oven door

G Vapour vent – may get **hot during cooking. Take care and do not touch.**

An oven needs to vent the cooking vapours created inside during cooking to the outside and on a build-in oven these are vented through the front of the appliance. If the vapours were vented into the housing unit they would destroy the furniture.
PLEASE NOTE THAT ON WHITE APPLIANCES SOME DISCOLOURATION IN THIS AREA IS UNAVOIDABLE. Regular cleaning will keep this to a minimum.

First Use

Operating the control knobs

Choose whether you want to use the oven or the grill and set the cooking method selector (C) accordingly: ⊟ for the oven and ⊞ for the grill.
The Control knob E can be turned clockwise to set the oven temperature and anti-clockwise to turn off.

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Pre-cleaning the oven

Before using the oven for the first time, clean all accessories with warm water and washing-up liquid. Then switch the oven on and select the highest temperature and leave the oven on for at least one hour with the oven door closed.
During this period there is an unavoidable odour which is not harmful to health. **We recommend that the room is well ventilated for your convenience.**
When the oven has cooled down, clean it with warm water and washing-up liquid.

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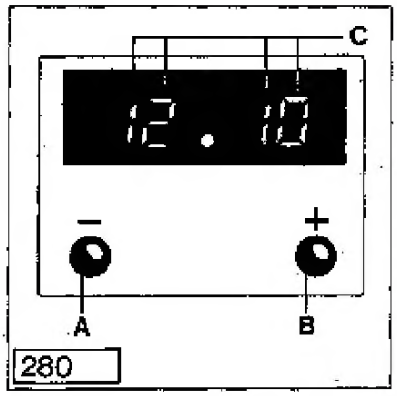
Operating the electronic timer



Setting the time of day

As soon as the oven is connected to the electrical supply the indicator on the display window is flashing. This also happens after a power cut.
When the time of day has been set on the clock the oven is ready for use. To set the time of day proceed as follows.

- Press buttons ⊕ and ⊖ simultaneously and **12.00** appears in the display window and symbol is flashing.
- Set the time of day by pressing button ⊕ or ⊖ while symbol is flashing.

Please note: The oven is now ready for operation.
To alter the time on the clock proceed as for setting the time of day.

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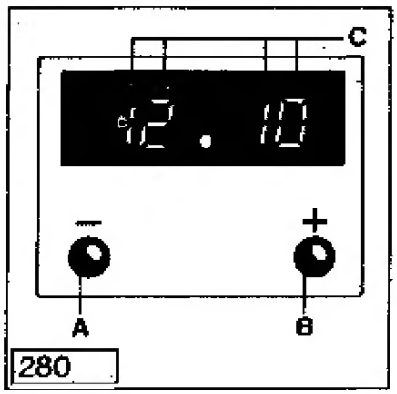

How to programme the oven to switch off automatically

- Select the cooking method as required (⊟ for the oven or ⊞ for grilling).
- Select the temperature required.
- Press button ⊕, hold it depressed until the required cooking time shows in display C. The oven switches on and, after the selected time has elapsed, switches automatically off.
- While the automatic stop facility has been selected symbol ⏲ is illuminated.

Please note

At the end, an audible signal will sound for about two minutes. This can be cancelled by pressing button ⊕ or ⊖.

Switch off

Turn all controls to the off position.

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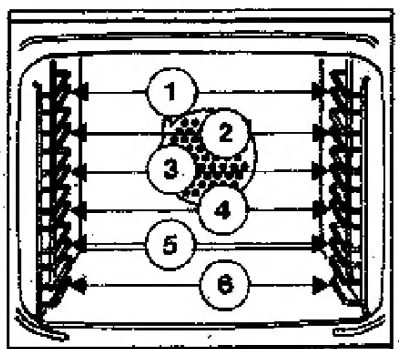
Oven

General

Before using for the first time, refer to the section describing pre-cleaning of the oven.
This is a conventional oven with top and bottom heat. You can only bake on one level at any one time. However, you have the facility for zoned cooking, the oven will be hotter at the top and cooler towards the bottom. Therefore, foods that require slightly different temperatures may be cooked at the same time.

Shelf levels

The shelf positions feature 6 levels. The cooking tables supplied recommend the shelf position that will produce the best results.



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Roasting and stewing

Recommendations

Wipe and weigh the meat. If stuffing is used, weigh the stuffed joint to calculate the cooking time. Place the joint in a suitable roasting dish, season with salt and pepper and brush lean joints with melted fat.
When cooking pies, place the dish on a baking sheet to avoid spillage onto the floor of the oven.

Cooking temperatures and times

The times and temperatures given in the roasting chart provide a guide only to cooking meat. Some adjustments may be necessary, depending on the type of meat to be cooked. Cooking times have been given for meat which is at room temperature.
Prime cuts can be cooked at higher temperatures than cheaper cuts that require a longer cooking time to tenderise the meat. A thick joint will require longer to cook through than a thinner one. A boned rolled joint will require longer cooking time than one with the bone left in, as bone is a conductor of heat.
A small joint will require longer cooking, pro rata than a large one. Allow an extra 30 minutes for joints up to and including 1.5 kg (3 lbs).
If the joint is cooked in foil the temperature has to be increased by 10 °C. To brown the joint, remove foil for the last 15 minutes or so of the cooking time.
If cooking from frozen, place joint in a covered container and extend the calculated cooking time by approximately one third. To brown and crisp meat, remove cover for the last 30 minutes of the cooking period.

Conventional cooking

Please use cooking chart for shelf positions and temperatures as indicated for conventional cooking.

Ovenware

Never use stainless steel in the oven as it reflects the heat. Meat, poultry and fish should be cooked in ovenproof dishes or, for large quantities, in the metal meat pan.
Choose a dish that is just a little larger than the joint itself. This will contain any fat in a smaller area and reduce splashing. If you wish to roast potatoes in the same dish, allowance should be made when selecting the size of dish.
Never place cooking containers on the base of the oven, but on the wire shelf which should be inserted onto the fourth or fifth level from the top, depending on the size of the food to be cooked.

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Prime cuts of meat such as steaks and chops, or fish weighing less than 1 kg, can be either fried or grilled. Salt large pieces shortly before grilling and small ones just after grilling.
Turn meat/fish after half the grilling time so that both sides are uniformly browned. Turn thin pieces once – thicker pieces need turning more often.
Turn knob C to and knob E to the highest setting.
Place the wire shelf onto the enamel pan and select a shelf position, dependent on the thickness of the food you wish to grill.
If the food is cooking too quickly, choose a lower shelf position or lower the temperature.
If the food is cooking too slowly, choose a higher shelf position or use a higher temperature.

The oven door is closed during grilling
There is no need to pre-heat the grill unless you prefer to do so.
Grill pan and wire shelf can be cleaned more easily if soaked in water with washing up liquid after use.

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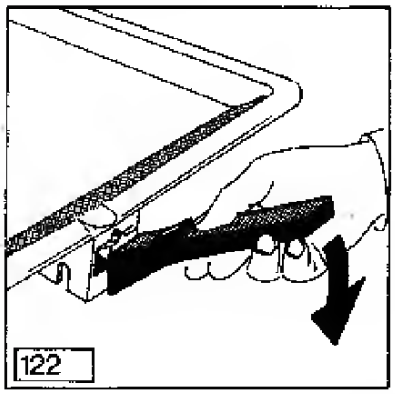
Inserting/ removing grill handle

Warning!
The handle must be removed whilst grilling. Failing to do so will result in overheating of the handle. This may cause damage leading to breakage of the handle.

Inserting the handle

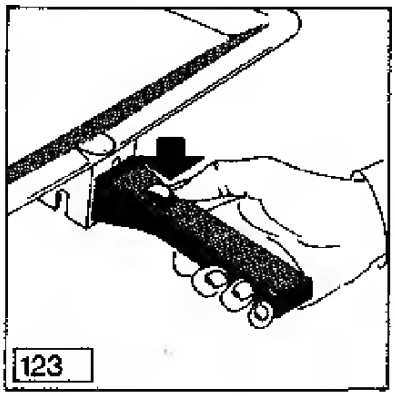
Lock it into the grip at the front of the pan. See illustration.



Make sure that the handle is firmly attached to the pan!

Removing the handle

Press the button on the handle. See illustration.



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Cleaning and care

Before cleaning the oven

Allow the oven to cool down and switch off before cleaning.

Cleaning

Ovens which are cleaned after every use need very little attention. If left and used again, fat splashes will bake on and are then difficult to remove.
Clean **glass surfaces, trims and controls** with a soft cloth and lukewarm water. Polish dry with a soft cloth.
Vitreous enamel interior surfaces can be cleaned with:
- a damp cloth and mild detergent
- cream cleaners such as "Jif" and a soft cloth
- oven cleaners such as "Ovenpad" or "Kleenoff".
  Do carefully follow the manufacturer's instructions on the cleaning materials you use.

Take care that oven cleaners do not come into contact with the element or any other part of the oven other than the vitreous enamel.
Do not use scouring pads or abrasive powder which may scratch the surface of any part of the appliance.

Oven lighting

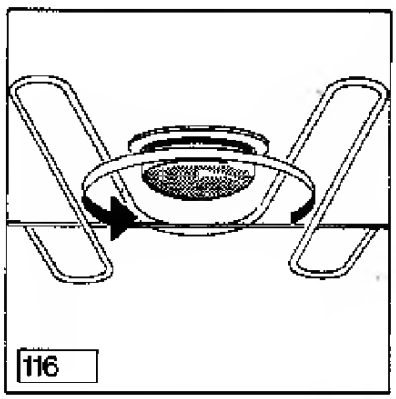
The oven can be illuminated for cleaning. To do this, turn the control knob to the lamp position.

For thorough cleaning various parts can be removed:

Cleaning the lamp cover or replacing the oven lamp

WARNING! Isolate the oven from supply before replacing oven lamp.

To clean the glass cover or change the oven lamp, the glass cover can be taken off by turning it anti-clockwise.



RP928 02/94 UK - RP903 02/94 UK - RP911-1 02/94 UK

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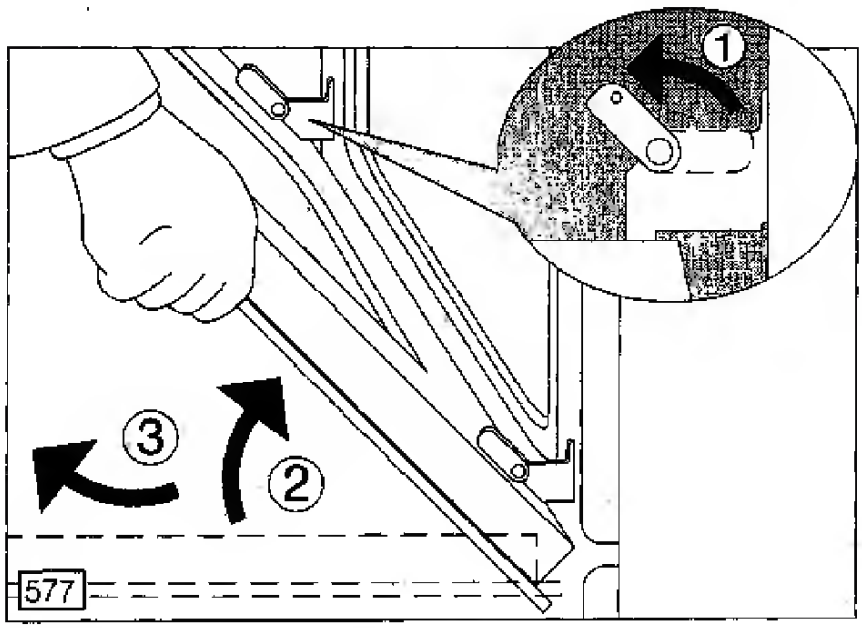
Removing the oven door

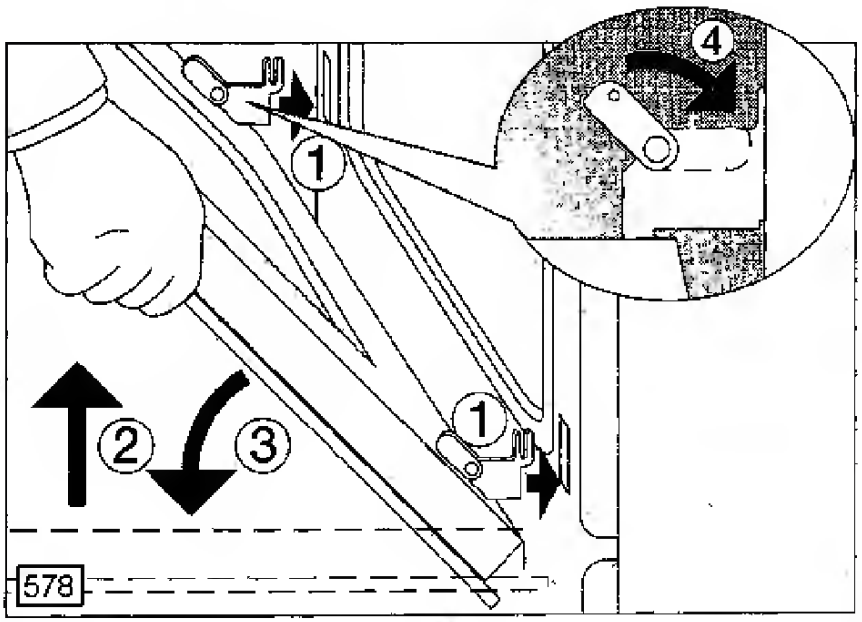
Fully open the oven door

1. Lift the door catch on both door hinges (see illustration).
2. Lift the door up and pull forward, away from the oven **(grip the sides – do not pull on the door handle)**.



Replacing the oven door

1. Insert both brackets into the oven frame.
2. Fully open the door and return door catches to their working positions (see illustration).



RP904-2 02/94 UK

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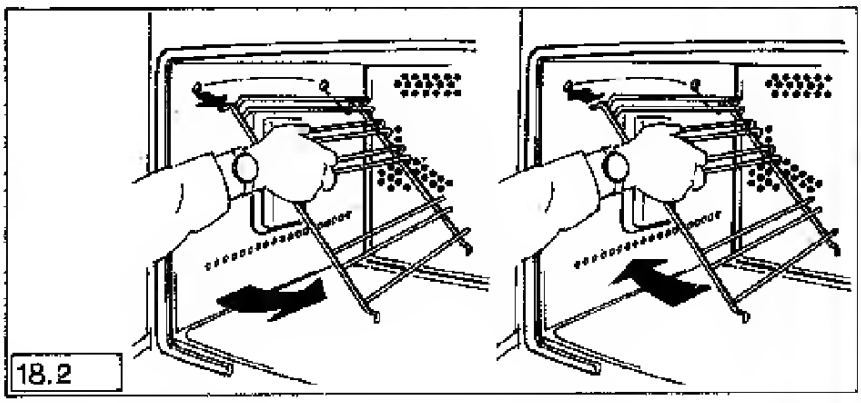
Removing the shelf supports

To clean the sides of the oven, the shelf supports can be removed (see illustration).



Pull the shelf support at the bottom towards the centre of the oven and unhook from the top. Replace in reverse order.

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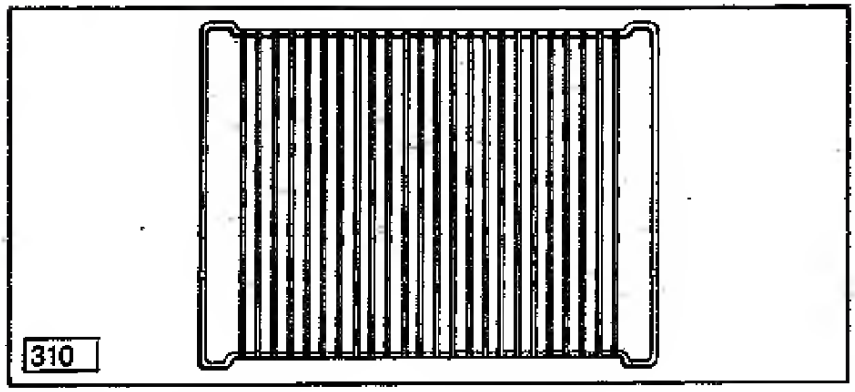
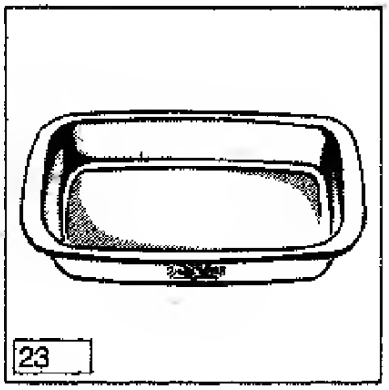
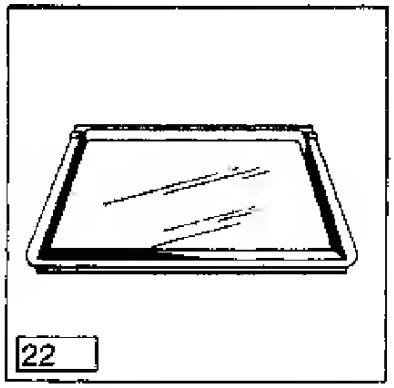
Optional extras



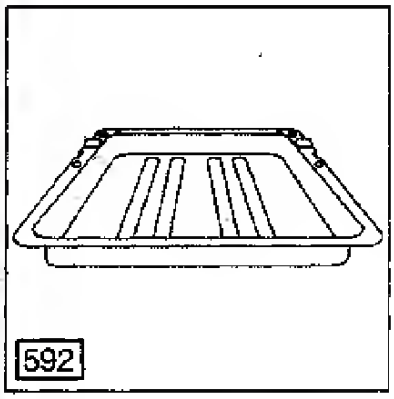
Additional wire shelf
E No. 697 307 541



Ceramic oven dish
E No. 611 899 660



Baking sheet
E No. 611 898 620



Extra large meat pan
(slots into oven shelf supports)
E No. 611 898 626

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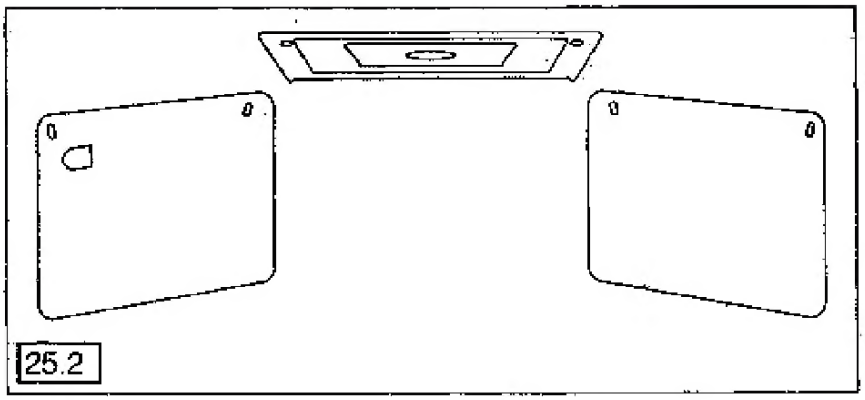

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KTK
E No. 611 898 601

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What to do if ... (something goes wrong?)

Faults you can rectify yourself

... the pilot lamps do not show?
... the oven does not heat?

1. All the relevant switches may not have been operated.
2. The fuse in the fuse box hay have blown.
3. **IMPORTANT – Make sure that the oven door is closed completely.**

... the fuses keep blowing?
Please call an approved and qualified electrician.

... the oven lamp fails?
See cleaning and care on page 13.

Replacement lamps are not covered by warranty and are not free of charge.

... the oven cannot be switched on?
Check whether the symbol is flashing. If it is, press button ⊕ or ⊖. Select the correct time of day if necessary.

Please make sure that you are not able to rectify a fault yourself before calling a service engineer in connection with any of these problems. The cost of calling out an engineer will not be covered by the warranty.

Therefore, be sure to follow very carefully the instructions in this booklet and any additional information which may accompany this appliance.

AEG electrical appliances comply with current safety regulations. Repairs should only be carried out by a qualified AEG engineer or AEG appointed service agents. Repairs carried out by unauthorised personnel could lead to damage and could pose a considerable safety hazard to the user.

WTW900-1 02/94 UK – WTW901-1 02/94 UK – WTW906 02/94 UK – WTW903-1 02/94 UK

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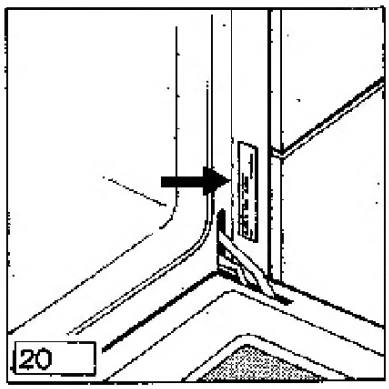
Service

Should you be unable to locate the cause of the problem in spite of the above check list, please contact your AEG Service Department, quoting the E and F numbers, or the KD number which you will find on the rating plate (see illustration/arrow).



Please transfer these numbers to the space provided below for your convenience.
These numbers enable the Service Department to prepare as far as possible any spare parts required to rectify the fault on first call. This may save you money.

E-No. .....

F-No. .....

KD ... ... – ... /

AEG Service in the United Kingdom

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Telefax: 0 17 53-51 22 71

AEG Northern Service Centre:
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Tel.: 01 61-4 87 22 05
Telefax: 01 61-4 74 11 91

AEG Scottish Service Centre: Block 11, Unit 1
Dundyvan Industrial Estate
Coatbridge
Lanarkshire ML5 4AQ
Tel.: 0 12 36-44 03 87
Telefax: 0 12 36-44 02 56

Service Appointments:
Bristol: 0 11 79-25 28 80
Norfolk: 0 16 03-76 55 15

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